



# Elderflower Cordial

*makes about 2 liters*

- 8 ounces elderflowers
- 1 pound granulated sugar
- 1/2 cup fresh lemon juice
- 1 teaspoon citric acid
- Zest from 3 lemons
- 6 cups water

Shake each flower upside down to remove any critters, then strip the white flowers away from the green stems. Pack them into a large glass jar (1 1/2 or 2 liter capacity) and cover with the sugar, the lemon juice and the citric acid.

Bring the water and lemon zest to a boil, then remove from heat. When cool, pour water and zest into the jar with the elderflowers and stir gently until sugar is mostly dissolved. Screw the lid on loosely and set aside in a corner of your kitchen for 4 days. A slight fermentation will occur and create gas, so be sure the lid is not tightly sealed, or open it to vent gas once a day.

After 4 days, strain the cordial through a fine mesh strainer or doubled piece of cheesecloth and transfer to a clean bottle. Seal and keep refrigerated. To enjoy, mix with bubbly water, prosecco or gin.